

## Notes

Hiroyoshi OHASHI<sup>a</sup> and Tomoyuki NEMOTO<sup>b</sup>: A New Name for *Desmodium* (Leguminosae)

マメ科シバハギ属の1新名 (大橋広好, 根本智行)

*Desmodium luteolum* H. Ohashi & T. Nemoto was described from northeastern Yunnan, China, based on two sheets of herbarium specimens kept at KUN in 1998 (Ohashi and Nemoto 1998). The name is, however, a later homonym of *D. luteolum* Standley [in Publ. Field Mus. Nat. Hist., Chicago, Bot. Ser. 17: 368 (1938)]. It should be replaced, therefore, by a new name based on Art. 45.3 of the International Botanical Nomenclature (Greuter et al. 2000). The new name proposed here means Chinese yellow (-flowered) *Desmodium*.

***Desmodium sinoluteolum* H. Ohashi & T. Nemoto, nom. nov.**

*Desmodium luteolum* H. Ohashi & T. Nemoto in J. Jpn. Bot. 73: 86 (1998), non Standley (1938).

Type: China. NE. Yunnan: Yilian, Niujie, alt. 450 m. 23 Sept. 1972. Expedition team to NE. Yunnan no. 928 (KUN-holotype, isotype).

Recently this species was treated by Ohashi (1999, 2005) as a member of the genus *Ohwia*. The name of the species in the genus is retained as the older epithet based

on Art. 58.1 in ICBN.

***Ohwia luteola* H. Ohashi, nom. nov.**

*Ohwia luteola* (H. Ohashi & T. Nemoto) H. Ohashi, Sci. Rep. Tohoku Univ. ser. 4 (Biol.) 40(3): 244 (1999).

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- and Nemoto T. 1998. A new species of *Desmodium* (Leguminosae) from China. J. Jpn. Bot. 73: 84–88.
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雲南省東北部で採集されたシバハギ属の標本に基づいて、1998年に新種 *Desmodium luteolum* H. Ohashi & T. Nemoto を発表した<sup>a</sup>が、この学名には先行同名があることに気付いたので、新名 *D. sinoluteolum* H. Ohashi & T. Nemoto に改めた。

Nobuyuki TANAKA<sup>a</sup> and Takashi SUGAWARA<sup>b</sup>: The Use of Edible *Canna* in Kachin State, Upper Myanmar

北部ミャンマーカチン州における食用カンナの利用 (田中伸幸, 菅原 敬)

The edible *Canna* (*C. discolor* Lindl.) develops huge, edible underground rhizomes sometimes as large as a human forearm (National Research Council 1989). Although cultivation of this plant originated in Latin

America, the small-scale commercial cultivation in Southeast Asia has been reported (Tu and Tscheuschner 1981, Hermann et al. 1998, Tanaka 1998).

During the course of inventory research on



Fig. 1. A. Cultivation of the edible *Canna* (*C. discolor* Lindl.) together with cassava plants in Tain Kauk village, Hukaung Valley, Kachin State, northern Myanmar. B. Inflorescence.

the flora of Myanmar, the utilization of edible *Canna* was investigated in Hukaung Valley, Kachin State, Upper Myanmar in September 2005. This article reports on the usage of edible *Canna* rhizomes and leaves as a local crop because it has not previously been recorded from this region.

Interviews were conducted with people from three villages: Tain Kauk village, Lamon village and a village established by goldmine workers located along the Tanaing River of the Hukaung Valley. Interviews were facilitated by a Myanmar language interpreter and notes were taken. Herbarium specimens were collected from two villages as vouchers.

In Tain Kauk village, the edible *Canna* is cultivated together with cassava (*Manihot esculenta* Crantz) (Fig. 1A). The rhizomes are eaten as starchy food after being boiled with peanut oil. Local people also grind the rhizomes into a powder and mix it with flour

to produce a coating for fried food. In addition, the starch powder extracted from edible *Canna* is dissolved in hot water and used as starch for clothing. This usage is reported for the first time from Myanmar. The people of Tain Kauk village were also found to wrap steamed rice with edible *Canna* leaves as an occasional replacement for banana leaves.

In Lamon village, edible *Canna* rhizomes are eaten after boiling with salt. Leaves and rhizomes are occasionally used as pig feed.

In the village located along the Tanaing River inhabited by goldmine workers (26° 23'48"N, 96°36'45"E), edible *Canna* is cultivated together with rice (*Oryza sativa* L.), sweet potato (*Ipomoea batatas* (L.) Poir.), lady's finger (*Abelmoschus esculentus* (L.) Moench) and water spinach (*Ipomoea aquatica* Forssk.). The rhizomes are consumed after boiling.

Local names for edible *Canna* in the Kachin language include "Pan Pein U",

which means flowering taro, or "Pan U", which means flowering rhizomes. Seedling rhizomes are planted in June, the beginning of the rainy season, and mature rhizomes are harvested in December every year.

The plants (Fig. 1B) taxonomically coincide with those which are generally cultivated as a starch crop in Thailand, Vietnam, China, etc. Medicinal uses such as reported from Africa (Burkill 1985) were not observed from this region.

**Canna discolor** Lindl. in Bot. Reg. t. 1231 (1829); Dietr. Syn. Pl. 1: 13 (1839); Bouche in Linnaea 8: 157 (1833) & 18: 492 (1844); Petersen in Fl. Bras. 3, 3(3): 73 (1890); Baker in Gard. Chron. 1: 196 (1893); Kraenzl. in Engler, Pflanzenr. 56 (IV.47): 38 (1912); Standley & Steyermark in Field. Bot. 24: 203 (1952).

Voucher specimens: MYANMAR: Kachin State; Tain Kauk village, Hukaung Valley, Tanaing Township, 26°04'41"N, 96°43'00"E, ca. 250 m alt., 14 Sept. 2005, N. Tanaka, T. Sugawara & al. 040055 (MBK, TI); Lamon village, Hukaung Valley, Tanaing Township, 26°25'03"N, 96°42'18"E, 16 Sept. 2005, N. Tanaka, T. Sugawara & al. 040316 (MBK, TI).

The voucher specimens are also deposited in Forest Department, Ministry of Forestry, Union of Myanmar.

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ミャンマー北部のカチン州フーコン河谷での植物調査の際、現地民族の多くが食用カンナを栽培していたため、その利用について現地民族からの聞き取りによる調査研究を行った。その結果、根茎を食物として利用していたほか、葉と根茎を家畜（豚）の飼料としても利用していた。採れた澱粉粉を小麦粉とともに揚げ物の衣に用いているほか、洗濯糊としての利用も見られた。さらに葉をカチン料理のもち性の米を包むためにバナナの葉の代用にも使用する。ミャンマー北部からの食用カンナ利用の具体的な報告がないため、ここに記録した。

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